

**OPERATING INSTRUCTIONS FOR THE  
PUMP ESPRESSO/CAPPUCCINO MAKER  
MODEL ECMP2  
BY MR. COFFEE**



FOR HOUSEHOLD USE ONLY  
FOR SERVICE, REPLACEMENT PARTS OR QUESTIONS,  
CALL 1-800-321-0370  
8:30AM-5:00PM EST, MON.-FRI.

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all Instructions before using the machine.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not immerse cord, plugs, or machine in water or other liquid.
4. This product is not recommended for use by children.
5. Turn control switch to OFF and unplug from outlet when not in use and before cleaning. Allow to cool before pulling on or taking off parts, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug or alter the appliance malfunctions, or has been damaged in any manner. Return this appliance only to the nearest authorized service center for repair.
7. The use of accessory attachments not recommended by MR. COFFEE, Inc., may cause hazards or injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place this appliance on or near a hot gas or electric burner or in a heated oven.
11. To disconnect, turn any control to OFF, then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Use on a hard, flat level surface only, to avoid interruption of air flow underneath the appliance.
14. **WARNING:** To reduce the risk of fire or electric shock, do not remove any service covers. No user serviceable parts inside. Repair should be done by authorized personnel only.

## SAVE THESE INSTRUCTIONS

# SPECIAL CORD SET INSTRUCTIONS

1. A short power supply cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
2. An extension cord may be purchased and used if care is exercised in its use.
3. If an extension cord is used, the marked electrical rating of the extension cord must be at least 10 amps and 120 volts. The resulting extended cord must be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over accidentally.

Note:

**This appliance has a polarized plug (one blade is larger than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fully fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.**

## **CAUTION:**

- 1) Do not remove the filter holder at any time during the brewing process.
- 2) Do not let the pump run with an empty water container. This can damage the pump permanently.
- 3) Use caution removing the filter holder from the brew head. The metal parts may still be very hot. Also, there may be hot water floating on the top of the filter basket.
- 4) When using the frothing tube make sure the tip of the tube is submerged in liquid before turning the steam selector control knob to the "ON" position.

## ***Introduction***

Congratulations! You are the owner of a Details by Mr Coffee model ECM7 Steam Espresso/Cappuccino Maker. This unique appliance has been designed to provide you with an excellent tasting cup of espresso or cappuccino quickly and conveniently.

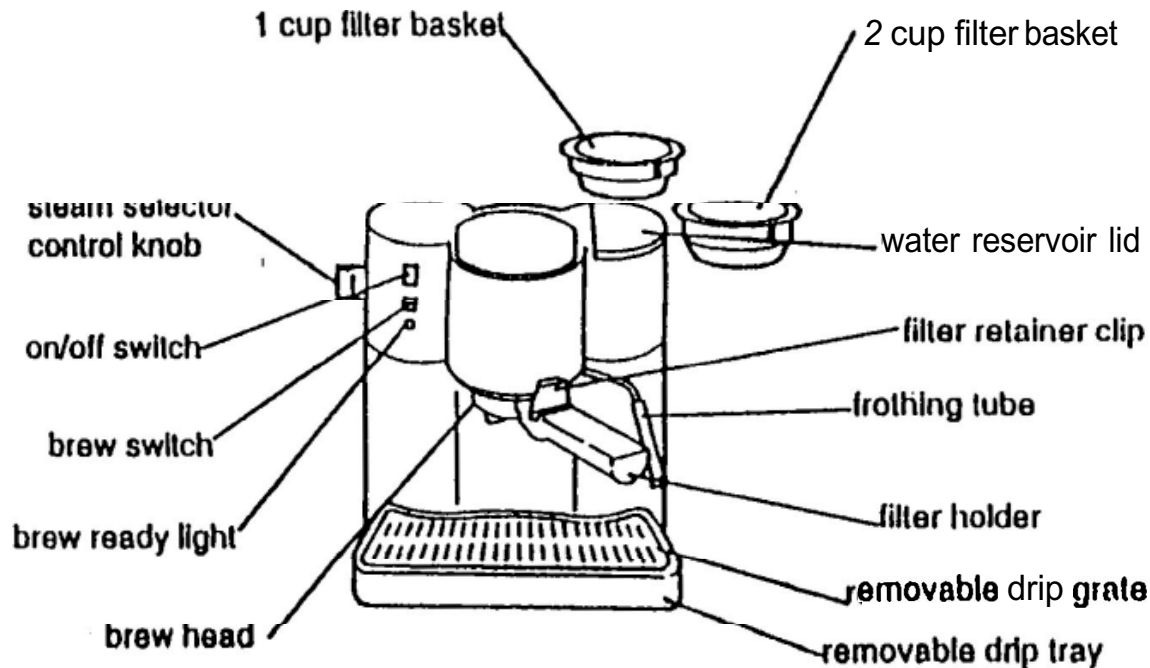
Espresso is a unique method of coffee brewing in which hot water is forced through finely ground espresso coffee. Popular in Europe, it is a far richer and more full-bodied brew than regular American coffee. Because of its richness, espresso is usually served in 1-1/2 to 2 ounce portions, in demitasse cups.

Most espresso drinkers outside Europe prefer cappuccino a drink made of about one-third espresso, one-third hot milk and one-third foam milk. Preparing espresso or cappuccino is very different than brewing regular automatic drip coffee.

To ensure your safety and long life of this appliance, please read all instructions, cautions, notes, and attentions.

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# Product Features and Diagram of Parts



## How to Prepare Quality Espresso and Cappuccino At Home

### The Coffee

The coffee should be freshly ground, dark roasted variety. You may want to try a French or Italian roast. Pre-ground coffee will only retain its flavor for 7-8 days, provided it is stored in an air tight container, in a cool, dark area. Do not store in refrigerator or freezer.

Whole beans are recommended, to be ground just before use. Coffee beans stored in an air tight container will keep up to 4 weeks before they begin to lose their flavor.

### The Grind

Having the right grind is vital to making a good cup of espresso. The coffee must be ground fine, but not too fine.

- The correct grind should look gritty, like salt or sand.
- If the grind is too fine, the water will not flow through the coffee even under pressure. This grind looks like powder and feels like flour when rubbed between fingers.
- If the grind is too coarse, the water flows through the coffee too fast, preventing a full flavored extraction.

Be sure to use a quality grinder or mill for uniform consistency in your espresso grind. Oval shaped coffee mills are not recommended because the grind is not consistent. We recommend using the *Mr. Coffee Burr Mill*.

## Before Using Your Mr. Coffee Espresso Maker

Please refer to page 5 for diagram of parts.

1. Turn the power switch off and unplug the machine from the electrical outlet.
2. Wash the water reservoir, filter basket and filter holder in a mixture of mild detergent and water. Rinse each thoroughly and replace into machine.
3. To rinse the Inside of the machine, follow steps for "How to Brew Espresso" on pages 6-7, using water only.

## How To Brew Espresso

Please refer to page 5 for diagram of parts. First unwind The electrical cord from the bottom of your machine.

### Filling the Water Tank...

1. Make sure the steam selector control knob is in the OFF position. Turn the machine OFF and make sure the brew switch is in the "0" OFF position.
2. Remove the water reservoir by opening the lid and lifting up the reservoir handle. Fill the water reservoir with fresh, cold water to the top of the reservoir (29 ounce capacity). Never fill below the minimum line level indicated on the, outside of the reservoir. Insert the water reservoir into the machine. **If the water reservoir is not inserted properly into the machine, the valve on the bottom of the reservoir will not be activated. The water reservoir lid will close only if the reservoir is properly inserted and the valve is opened. Do not force the water container in any other way into the machine.**
3. The pump must be primed whenever the machine is being used for the first time or if not used in a long time. This procedure **prepares the** pump and fills the water boiler with water.
4. plug the power cord into an electric outlet.
5. Place a frothing pitcher or large cup (with 16 ounce capacity) half full of water under the frothing tube. Submerge the tip of the frothing tube in the water.
6. Turn the machine ON. Leave the brew switch in the "0" OFF position. Turn the steam selector control knob to the ON position. After a few seconds a **HOT** stream of water **will emerge from the frothing tube.** Allow one cup of water to flow through the frothing tube.
7. Shut the steam selector control knob OFF. Your espresso/cappuccino maker is now primed.

### Preparing the Coffee...

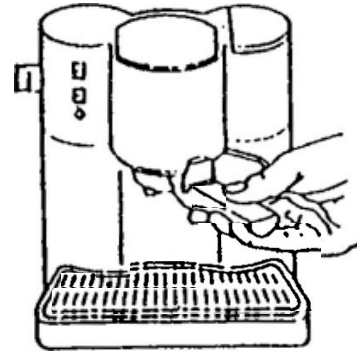
1. Remove the filter holder by grabbing the filter handle and sliding 1/4 to the left. The filter holder will now release.
2. Place either one of the filter baskets (1 =for one 1-1/2 ounce cup of espresso: 2=for two 1-1/2 ounce cups (espresso) into the filter holder. See **figure Using the measuring spoon, fill the filter basket with fresh fine ground espresso coffee (one flat spoon per cup). Do not overfill the filter basket. This might cause clogging or over flow.** Tamp (tap lightly, but do not pack) the grounds **with** the flat disc at the end of the handle of the **measuring** spoon. Clean any excess coffee from the rim of the filter holder. This will assure proper fit under the brew head.
3. Make sure filter retainer clip is away from the filter basket.



FIGURE 1

- Place the filter holder underneath the brew head so that the handle is positioned to the left off center. Lift the filter holder up and Insert into the brew head and turn to the right. **Make sure the filter holder is** positioned to the right of the “min” (minimum) mark. The filter holder must be secure. See figure 2.

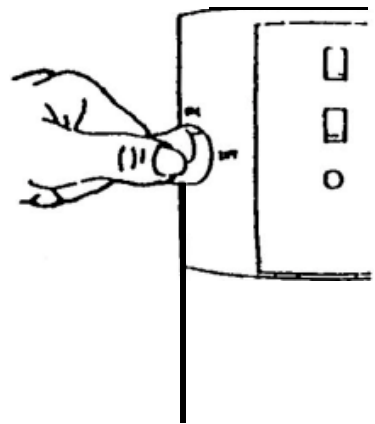
FIGURE 2



#### Brewing Espresso...

- Remove the water reservoir and fill to the top of the water reservoir capacity (29 ounce capacity) and place into the tank securely. Close lid.
- Make sure the drip grate on the drip tray is in place.
- Align either one or two demitasse cups under the filter holder on the drip tray.
- Make sure the steam control knob is in the OFF position, the on/off switch is OFF and the brew switch is on the “0” OFF position. See figure 3.

FIGURE 3



- Plug the power cord Into an electrical outlet. Turn the on/off switch ON. The brew light will illuminate to let you know the machine is on. When the brew light shuts off, turn the brew switch to the CUP position. The machine is now ready to brew espresso. Espresso will begin to flow in a **few** seconds. Do not **remove the filter holder at any time during the brewing process. Do not let the pump run with an empty water container. This can damage the pump permanently.**

When the demitasse cup(s) are about half full (about 1-1/2 ounces) press the brew switch to the OFF “0” position. Turn the on/off switch OFF. If you are making cappuccino leave the on/off switch ON to froth milk. (See page 8 formaking cappuccino).

- Unplug the power cord and allow the machine to cool.
- To make additional cup(s) and after the machine has cooled down, remove the filter holder from the brew head **CAUTION: The metal parts of the filter holder might still be very hot. Also there may be hot water floating on the top of the filter basket.** Hold the filter holder steady; Using the filter retainer clip to secure the filter basket in the filter holder, turn the filter holder upside down to empty Rinse the filter basket and holder with cold water.
- Remove the water reservoir using the attached handle. Discard any excess water.
- Carefully remove drip tray and grate and clean any excess water or espresso that has accumulated.
- See for cleaning on page 10.



# How to Make Cappuccino

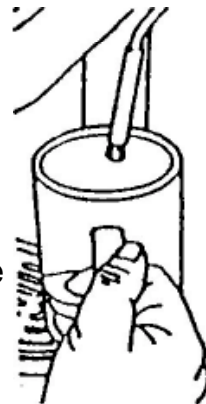
Cappuccino is espresso topped with steamed milk. This pump style machine has ample pressure to make perfect froth. However, It may take a few times before you aid frothing like a “pro” Do not be discouraged if It is not perfect the first time.

For best results, we recommend frothing the milk in a separate pitcher and pouring the milk into your coffee. The milk and pitcher should be cold. Do not use a pitcher which has just been washed in warm water.

When preparing cappuccino, we recommend having all Ingredients on hand.

1. The first step in making cappuccino is to make espresso. Therefore, fill to the top of the water reservoir (29 ounces capacity and place into the tank securely. (see step 2 “Filling the water tank on Page 6).
2. Follow steps 1-6 on “Brewing Espresso” on page 7.
3. Fill a small stainless steel or ceramic pitcher 1/3 full with cold milk and set next to machine. Skim milk or 2% will be the easiest to froth.
4. While the machine is ON hold the pitcher below the frothing tube, with the tip slightly submerged into the milk. Flotate the steam selector control knob slowly from the OFF position to the ON position, steam will start flowing. Gently move the pitcher in a circular motion around the steam nozzle. Because warm milk does not froth, the milk should be frothed from just below the surface.
5. When the milk has doubled in volume, insert the steam nozzle farther down into milk to further heat the milk. To avoid splatling of hot milk, do not lift the steam nozzle above the surface of the milk until the steam selector control knob is in the OFF position. After the milk is frothed, set the pitcher aside and allow the milk .to settle.
6. Clean the steam nozzle immediately after frothing milk. Place a frothing pitcher or large cup (with a 16 ounce capacity) half full with water under the frothing tube. Producing steam for another 1-2 seconds will clear the nozzle. Wipe nozzle with a damp cloth. Clean nozzle with a needle If it is still blocked. If necessarv. the steam nozzle can be unscrewed In a counter-clockwise direction using the end of the measuring spoon and then It can be cleaned. The nozzle must be screwed on again in a clockwise direction. Tighten using reasonable force with the end of the measuring spoon provided.
7. Turn the on/off switch OFF. Add the steamed milk to the espresso and spoon on the frothed milk. The proportion between espresso and milk is to taste; in Italy It is normally 1 part espresso and 2 parts milk plus the froth.
8. Unplug the power cord and allow the machine too cool.
9. Continue to follow steps 8-9 on Espresso on page 7.

FIGURE 4





## ***Problems and Causes***

### **Problem**

Coffee does not come out

### **Causes**

- No water in tank
- Ground coffee is too fine
- Too much coffee in the filter
- Soiler cap is not secure, steam is escaping
- Machine was not turned on, or plugged in

Coffee comes out too quickly

- Ground coffee is too coarse
- Not enough coffee in filter basket

Coffee comes out around the edge of the filter holder

- Filter holder is not inserted in the brew head properly
- Coffee grounds around the filter basket rim
- Too much coffee in the filter basket
- Coffee has been packed too tightly

No steam is generated

- Water tank is empty
- Too much water in the tank, no room for steam
- Machine is not turned on

Coffee is splattering out of frothing tube

- Water tank is empty or low, not enough pressure

Milk is not foamy after frothing

- Ran out of steam
- Milk is not cold enough

## ***If Service Is Required, Do Not Return to Your Store***

For service, call I-800 MR COFFEE (I-800-672-6333)  
8:30 a.m. to 5:00 p.m. Eastern Standard Time, Monday through Friday.

**To assist us in serving you, please have the model number ECMP2, and date of purchase available.**

All repairs must be made by Mr. Coffee or an *authorized* Mr. Coffee Service Center. Please call us for assistance or for the location of the nearest authorized Mr. Coffee Service Center. **Please do not return this appliance to your store.**

**We welcome your questions, comments or suggestions.**

Please include your complete name, address and telephone number and description of problem in all communications.

**Consumer Affairs Department  
MR. COFFEE  
24700 Miles Road  
Bedford Heights, Ohio 44146-1399**

A Division of Health o Meter Inc.

# Cleaning Your Espresso / Cappuccino

1. Unplug the appliance power cord.
2. After the machine has cooled down, remove the filter holder from the brew head. **CAUTION: the metal parts of the filter holder might still be very hot** Also there **may** be **hot** water floating on the top of the filter basket. Hold the filter holder steady. Using the filter retainer clip to secure the filter basket in the filter holder, turn the filter holder upside down to empty. Rinse the filter basket and holder with cold water.
3. Clean brew head by wiping away coffee grounds that may be stuck to the brew head. (the underside area of the machine where the filter holder rests securely.)
4. The filter holder, filter basket, and drip tray can be washed with soapy water or placed on the top rack only of your dishwasher. **CAUTION: Do not Immerse machine In water.**
5. Always empty the water tank of any water between uses.
6. Wipe housing with a soft damp cloth. Do not use abrasive cleaners or scouring pads as they will scratch the finish.
7. Do not store the filter holder in the brew head. This can adversely affect the seal between the brew head and the filter holder while brewing espresso.

## Deliming

Mineral deposit build-up in the espresso maker will affect the operation of the machine. Your espresso maker must be delimed when you begin to notice an increase in the time to brew espresso, or when there is additional steaming. Also, you will notice a build up of white deposits on the surface of the brew head.

The frequency of cleaning depends upon the hardness of the water used. The following table gives the suggested cleaning Intervals.

SUGGESTED CLEANING INTERVAL	
Type of Water	Clenning Frequency
Soft Water	every 80 brew cycles
Hard Water	every 40 brew cycles

Your espresso maker may be delimed using white household vinegar. Follow steps 3-8 on pages 10-11.

1. Make sure the steam selector control knob is in the OFF position and that the plug is disconnected from the electrical outlet.
2. If the machine is cool pour 29 ounces of undiluted white household vinegar into the water reservoir.
3. Place water reservoir back into the machine.

4. Insert the filter holder into the brew head and place a mug on the drip tray. Do not fill filter holder with coffee.
5. Plug the machine into the electrical outlet and turn the on/off switch ON.
6. Place a cup with cold water under the steam nozzle. Submerge the tip of the steam tube in the water. Slowly turn the selector control knob to the On position. After a few seconds close the steam nozzle by turning the selector control knob to the OFF position. This will clean any residue left in the nozzle from frothing milk. Next turn the brew switch to the CUP position. Vinegar will begin to flow through the filter. Let this process continue until the vinegar in the water reservoir reaches the minimum line on the water reservoir.
7. When all the vinegar has been pumped out to the minimum level of the water reservoir, turn the brew switch to the "0" OFF position and turn the on/off switch to OFF. Allow the machine to cool. Empty the remaining vinegar from the water reservoir by lifting the lid and removing the water reservoir. Pour the remaining vinegar down your sink.
- 8 Repeat steps. 1-8 using only tap water to rise any remaining traces of vinegar out of the machine. Repeat this process twice, allowing the machine to cool and pressure to be released before repeating.

## **RECIPE IDEAS THAT YOU WILL LOVE TO TRY!**

San Francisco Cappuccino  
espresso, hot steamed chocolate,  
brandy, topped with whipped  
cream and cinnamon

Cafe Irish  
espresso, Irish whiskey, topped  
with whipped cream

Cafe Tuaca  
espresso, Tuaca liqueur, topped  
with whipped cream

Cafe Vienna  
espresso, brandy, topped with  
whipped cream

Cafe Tia Maria  
espresso, Tia Maria liqueur lopped  
with frothed milk

Cafe Grand Marnier  
espresso, Grand Marnier liqueur,  
topped with whipped cream and grated  
orange peel

Mexican Cafe  
espresso, Kahlua, tequila, topped  
with whipped cream

Cafe Romano  
espresso, brandy and lemon twist

### *Limited Warranty*

Mr. Coffee warrants to the purchaser that the ECMP2 by Mr. Coffee, (except for cord set) is free *from* manufacturer defects in material and workmanship for a period of one year from the date of original purchase when used in compliance with directions as outlined in the manufacturer's instructions, which will constitute reasonable and necessary maintenance by the purchaser.

In case of manufacturer defects in material or workmanship, Mr. Coffee, agrees to repair (remedy) a defective espresso/cappuccino maker without charge. The purchaser's exclusive remedy against Mr. Coffee, inc. shall be for the repair or replacement of a defective Mr. Coffee product.

All repairs must be made at an *authorized* Mr. Coffee Service Center. To locate a Mr. Coffee Service Center, call 1-800-MRCCOFFEE (1-800-672-6333). As the purchaser, you assume all cost incurred in transporting your Mr. Coffee machine to and from the authorized Mr. Coffee Service Center. Mr. Coffee, shall *not be responsible for any repairs performed at any facility which is not an authorized Mr. Coffee Service Center.*

This warranty gives you specific legal rights. and you may also have other rights which vary from state to state. Any Implied warranty is limited in duration to the one year provided in this, the only, expressed warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

*In no event shall Mr. Coffee, be responsible for incidental or consequential damages, nor damage due to misuse or the use of any unauthorized attachment; nor assumption of responsibility for damage caused by use of an electrical circuit not specified on the Mr. Coffee, product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.*

Mr. Coffee, a division of Health o meter, Inc.  
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